



A weekly question/answer column

Do You Have Hard Facts On Hard Boiled Eggs For Easter?

Georgia Lauritzen answers:*

If hard boiling your eggs has you ready to crack, consider these tips.

- Eggs can be difficult to peel if they are extra fresh. If they have been stored for a week to 10 days before cooking, they are usually easier to peel. Cool thoroughly and quickly to make peeling easier.
- Some eggs have a greenish ring on the yolk due to an iron and sulfur compound which forms when eggs are overcooked or are not cooled quickly. To prevent this, run cold water over the eggs until they are completely cooled.
- After eggs are cooked, cooled and colored, they should be refrigerated in the carton, since this helps keep them fresh longer. They should then be eaten within a week.
- To be safe during the coloring process, eggs should not be left unrefrigerated for more than 2-3 hours.
- Once the Easter festivities are over and you are left with hard-boiled eggs you don't know what to do with, consider deviled eggs, egg salad sandwiches, adding the eggs to potato or pasta salad, or chopping them for garnish over tossed salad, soup or vegetables.

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